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Pork Producer

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The official publication of the Iowa Pork Producers Association



IOWA PORK
PRODUCERS ASSOCIATION

Vol. 49 NO. 4-5 May 2012

Checkoff investment yields PRRS breakthrough

Also inside:
Complete World Pork Expo preview
Regional Conferences summary

2012

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World Pork Expo is brought to the U.S. pork industry
by the National Pork Producers Council.





The pork industry may be a step closer to ridding itself of a troubling and costly swine disease. Read about the latest research findings on page 34.

Programs are made available to pork producers without regard to race, color, sex, religion or national origin. The Iowa Pork Producers Association is an equal opportunity employer.

The Iowa Pork Producer is the official publication of the Iowa Pork Producers Association and sent standard mail from Des Moines, Iowa, to Iowa pork producers by the first week of the month of issue. The publisher cannot guarantee the correctness of all information or the absence of errors and omissions, nor be liable for content of advertisements.

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MISSION STATEMENT

The Iowa Pork Producers Association is an industry inclusive organization whose mission is to provide a unified voice to promote and educate for a sustainable, socially responsible, profitable and globally competitive pork industry.

Public Notice

by the Iowa Pork Producers Association and The National Pork Board

The election of Iowa pork producer delegates for the 2013 National Pork Producers (Pork Act) Delegate Body will take place at 9:00 a.m., Wednesday, June 20, 2012, in conjunction with the Iowa Pork Producers Association's Committee Day. The session will be in the meeting rooms of the Holiday Inn Hotel & Suites, 6075 Mills Civic Parkway, West Des Moines, Iowa. All Iowa porkproducers are invited.

Any producer, age 18 or older, who is a resident of Iowa and has paid all assessments due may be considered as a delegate candidate and/or participate in the election. All eligible producers are encouraged to bring with them a sales receipt proving that hogs were sold in their name and the Checkoff deducted.



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10th annual tenderloin contest under way



The Iowa Pork Producers Association kicked off the 10th annual Best Breaded Pork Tenderloin Contest in mid-April and is now accepting nominations.

Nominations are limited to one from each household. The deadline for nominations is June 15, 2012.

The establishment must be open at least half the year and feature pork tenderloin on its daily menu. Establishments must receive at least three nominations to be considered for the top prize and restaurant owners and operators are prohibited from nominating their own establishment.

The person nominating the winning restaurant will win \$100. The winning restaurant will receive \$500, a plaque to display in the establishment and statewide publicity.

All entries will be judged by the IPPA Restaurant and Food Service Committee on taste, appearance and physical characteristics. The winning restaurant will be announced in October.

Nomination forms also can be found at iowapork.org.



Nominate your
favorite
Breaded Pork Tenderloin
to be named **the BEST**
Breaded Pork Tenderloin in Iowa!

Please fill out the nomination form below and send to:
Iowa Pork Producers Association,
P.O. Box 71009, Clive, IA 50325.



Nomination Form

Restaurant Name: _____

Restaurant Address: _____

City/State/Zip: _____

Restaurant Phone Number: _____

Restaurant Days & Hours of Operation: _____

Your Name: _____

Your Address: _____

City/State/Zip: _____

Your Phone Number: _____

*If form is not filled out completely, it will not be considered for nomination.



The 2011 winning tenderloin was from Gramma's Kitchen in Walcott, IA.

Nominations must be received by June 15, 2012.

Rules:

- Restaurants must have at least three nominations to be considered
- Only one nomination per household please
- Nominations can not be sent in by the owner or operator of the nominated restaurant
- Restaurants must be open at least half of the year and feature the pork tenderloin on their daily menu.

The person who nominates the winning restaurant will win \$100!

Pork Industry News and Updates



We Care road signs available

The Iowa Pork Producers Association is again making special We Care responsible pork initiative road signs available to interested pork producers.

This IPPA public relations project is designed to share some of the ethical principles of pork production messages with motorists as they travel along major roadways in the state. According to the Iowa Department of Transportation, the signs can only be erected on private property and where pigs are located.

Four different We Care messages are being used with one message per sign. The ethical principle messages are "Producing safe, affordable food," "Protecting and promoting animal well-being," "Safeguarding natural resources" and "Protecting public health."

Each sign is four-feet tall by six-feet wide and designed to last at least two years. IPPA provides the sign, posts

and hardware. There is no charge to producers.

A dozen signs were distributed to pork producers last year and IPPA would like to get more erected this year.

If any of your production facilities are located along a major state or county highway and you're interested in displaying one of these signs, please contact Ron Birkenholz at IPPA.

ISU student receives pork industry scholarship

An Iowa State University student who intends to pursue a career in the pork industry has been awarded a Chicago Mercantile Exchange.

Karl Kerns from Clearfield received the \$2,500 Lois Britt Memorial Pork Industry Scholarship – named after the late National Pork Producers Council vice president from

Mt. Olive, N.C. The son of former IPPA President Steve Kerns and his wife, Becky, Karl is majoring in animal science with an emphasis on reproductive physiology at Iowa State. The sophomore also received a Britt Scholarship last year.

The announcement came at the annual business meeting of the National Pork Producers Council – the National Pork Industry Forum – held in Denver March 1-3. NPPC administers the scholarship selection process.

This is the 22nd year of the CME scholarship



program, which recognizes outstanding youth in the pork community. To be eligible, students must be undergraduates in a two-year swine program or a four-year college of agriculture, provide a brief letter describing their expected role in the pork industry, write an essay on an issue affecting the pork industry and submit two letters of reference from professors or industry professionals.

USPCE updates National Swine Nutrition Guide software

An expanded feed library, nutrient excretion module, user's guide and metric version are among the updated features of the U.S. Pork Center of Excellence's National Swine Nutrition Guide (NSNG) Diet Formulation and Evaluation software.

The new software, called Version 2.0 and Version 2.1 Metric, is available through Iowa State University Extension Distribution Services at <http://store.extension.iastate.edu> (type National Swine Nutrition Guide in the search box). The updated software also can be ordered by calling (515) 294-5247.

"The addition of the nutrient excretion module to the National Swine Nutrition Guide Diet Formulation software provides valuable information to producers on how diet composition can affect nutrient excretion," said Joel DeRouchey, professor and extension specialist at Kansas State University, who worked on the development of the update.

"The newly developed manure value calculations can summarize manure value both by diet and/or phase feeding program compared to commercial fertilizer costs. These additions also can serve as a valuable teaching opportunity for students," he said.

Eric van Heugten, professor of nutrition at North Carolina State University who also worked on the software, believes it may change the way producers plan swine diets.

"The newly added nutrient excretion module will allow users to take the value of nutrients in manure into account when formulating diets. Therefore, different diets can be specifically designed for

producers that value nutrients in manure as a fertilizer and those that do not. After formulation, all diet information can be easily transferred to the manure tab to calculate manure nutrient content and subsequent dollar value," van Heugten said.

"When we originally released the National Swine Nutrition Guide and companion Diet Formulation Software in 2009, it was the first of its kind," said David Meisinger, USPCE executive director. "We are making history again with this release. This software enables producers to customize diets that best fit their operations. The metric version also makes it possible for producers across the globe to quickly formulate diets and easily use them on their farms."

The new software costs \$50. For those who have already purchased the NSNG three-piece set, call ISU Extension Distribution Center at (515) 294-5247 for more information on purchasing Version 2.0 and Version 2.1 Metric software.



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New ISU ag center to be named for Iowa Select founders

A pledge from the owners and founders of Iowa Select Farms is the key step needed for construction to proceed on a new learning center for students at Iowa State University.

Jeff and Deb Hansen pledged \$2 million to the College of Agriculture and Life Sciences for the project in March and the Iowa Board of Regents approved a request to name the facility in their honor.

"We are so grateful to the Hansens for their generosity in making this facility a reality," said Wendy Wintersteen, endowed dean of the ISU College of Agriculture and Life Sciences. "Thanks to them, the Jeff and Deb Hansen Agriculture Student Learning Center will be an invaluable asset for students to sharpen their skills working with, caring for and learning about animals. It also will be a versatile, multipurpose resource accessible to students campus-wide and a place to showcase university activities to the community."

The center will be located on land south of campus now used by the Department of Animal Science's equine program. The facility will include an indoor 125-foot-by-250-foot arena with seating for 1,000 people, a set of classrooms and a conference room. The center will be used for courses, labs, training programs, student

club and judging team activities, and public events.

"Deb and I are pleased to invest in the future of our state by supporting this project, which will enhance teaching in animal sciences and agriculture," said Jeff Hansen. "This facility will provide an invaluable learning environment for young people for both coursework and extracurricular events that build tomorrow's leaders. The commitment toward construction of the Agriculture Student Learning Center makes a compelling statement about the promising futures in animal agriculture and many related fields."

Construction of the \$7 million center will be funded entirely through private gifts. With the Hansens' gift, more than \$6 million

has been raised. The university expects groundbreaking to be scheduled this fall.

Jeff and Deb Hansen are third-generation family farmers and pork producers. In 1992, they founded Iowa Select Farms, a pork production company headquartered in Iowa Falls, which employs 1,000 people in 45 counties. The Hansens established the Deb and Jeff Hansen/Iowa Select Farms Foundation to provide ongoing support for community development and service by working with and through philanthropic organizations, particularly those that focus on childhood cancer, support for military families in Iowa and hunger relief.



Deb and Jeff Hansen with their three children.

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First annual Missouri River Valley Taste of Elegance competition held

The Iowa Pork Producers Association sponsored the 1st annual Missouri River Valley Taste of Elegance competition on Monday, March 26, at the Art Center at Iowa Western Community College in Council Bluffs.

The competition was considered a success despite only having five chefs in competition.

Chef Jonathan Seymour from V. Mertz Restaurant in Omaha, NE, took the evening's top prize of Chef Par Excellence for his "Local Pork Head to Tail" recipe. Chef Jon received \$1,000 from the IPPA and a trip to the Pork Summit in St. Helena, CA, at the end of April.

Second place and the title of Superior Chef went to Chef John Ford of Contemporary Food Management in Omaha. Chef John's "Asian Style Pork Butt Hot Pot" also received the People's Choice Award that was voted on by attendees at the evening reception.

The title of Premier Chef was awarded to Chef Stephen Bryant from Omaha's Treat America Food Services for his "Tequila, Coffee & Chocolate Pork Tenderloin with Beer Braised Pork Belly, Yellow Corn Cake with Cojita, and Poblano Chile Relish."

The other two participating chefs were Chef Tyler Vohs from Kahill's Steak, Fish & Chophouse in South Sioux City, NE, and Chef David Whitman from Abraham Catering in Omaha.

Chefs from states surrounding the Missouri River were invited to compete in this year's contest. Each of the chefs was required to use a fresh pork cut in an original entrée. The winning pork dishes were selected on the basis of taste, appearance and originality by a panel of judges.

Following the day's competition, nearly 100 invited guests enjoyed the evening reception and samples of each contestant's entrée.

Students from the college's culinary program helped with the contest and reception and provided the elaborate desserts for the reception.

"Next year we definitely want to add more chefs to the mix so that we can include all of the states surrounding the Missouri River, but I think this was a good number to start with," said IPPA Marketing & Programs Director Alison Swanson. "The five chefs that we did get to compete all had beautiful plates and really understood what 'Taste of Elegance' is all about."

The Taste of Elegance is a Pork Checkoff-funded culinary competition designed to inspire innovative and exciting ways to menu pork.



Grace Evans of the IPPA Restaurant & Foodservice Committee congratulates Chef Jonathan Seymour on being named Chef Par Excellence at the Missouri River Valley Taste of Elegance.

Iowa culinary students know how to put the “elegance” in Taste of Elegance

A team from Iowa Central Community College’s culinary program in Fort Dodge received first place honors at the 2012 Student Taste of Elegance.

The competition took place on Monday, March 5, at the Iowa Culinary Institute on the Des Moines Area Community College campus in Ankeny. The annual contest is sponsored by the Iowa Pork Producers Association.

Iowa Central’s winning culinary team included team members: Mackenzie Juergensen, Sonia Kepler, Randy Hisler and Emanuel Bustos. They each won \$100 for their winning entrée “Salt Crusted Pork Tenderloin.” Iowa Central’s culinary program also won two \$500 scholarships from IPPA for its first place finish.

Second place honors went to a team from the Iowa Culinary Institute at DMACC and a team from Iowa State University won third place honors. These teams also were awarded \$500 scholarships each for placing in the top three.

Fifteen teams from six different Iowa culinary programs competed in this year’s contest. The teams consisted of students from Iowa Central Community College, Iowa State University, Indian Hills Community College, Scott Community College, Iowa Western Community College and the Iowa Culinary Institute at DMACC. Each school received \$500 to help cover expenses.

“I had the opportunity to speak with each of the culinary instructors from the schools at the competition and they all expressed how excited

their students get for this pork contest,” said Alison Swanson, IPPA marketing & programs director. “They appreciate the fact that IPPA is willing to sponsor such a wonderful learning opportunity for their students.”

The Student Taste of Elegance is designed to inspire innovative and inspiring ways for culinary students to incorporate pork in their menus. The teams were required to use fresh pork muscle cuts in their entrée and each entry was judged on taste, appearance and design.

“It seems like I say this after every contest, but I really think this year was our best contest yet,” Swanson went on to say. “We finally got it down to the right amount of teams being judged in one day and all of the pork entrees were just beautiful. I feel any one of those plates could have measured up to a professional chef’s entry for competition.”

The IPPA Restaurant & Foodservice Committee coordinates this event and several other Taste of Elegance competitions across the country throughout the year. The Student Taste of Elegance serves as a learning competition and an opportunity for culinary students to measure their progress. The annual contest is open to any Iowa college with a culinary arts program.



The finished entrees from the 15 teams competing in the 2012 IPPA Student Taste of Elegance.



DDGS safe for pigs, even with sulfur content

New research results from the University of Illinois indicate that hog farmers can feed distiller's dried grain with solubles to their pigs without concern for sulfur content.

"When you buy DDGS, you don't have to be concerned about the level of sulfur it contains because there doesn't appear to be any impact on pig performance," said U of I animal sciences professor Hans Stein.

To maintain a stable pH in fermentation vats, ethanol producers use sulfuric acid, which results in a sulfur content in the DDGS that varies according to how much sulfuric acid was used. Until now, the effect of low levels of sulfur in the diet on growth performance in pigs fed DDGS had not been determined, Stein said.

"Sulfur is toxic to cattle. If there is 0.4 percent sulfur in the diet, cattle start getting sick," said Stein. "Because there hasn't been any work on sulfur toxicity with swine, we wanted to determine how sulfur affects palatability and performance in pigs."

In a recent study, Stein's research team compared a low-sulfur (0.3% sulfur) DDGS diet with a high-sulfur

(0.9% sulfur) DDGS diet. The same DDGS was used in both groups. The researchers compared palatability and growth performance of the pigs fed the low-sulfur and high-sulfur diets.

"We conducted four experiments: two with weanling pigs and two with growing-finishing pigs," said Stein. "In both weanling pigs and growing-finishing pigs, there was absolutely no difference between the two. The levels of sulfur we used in our experiments had no impact on palatability or pig growth performance."

Stein said that the results of this research would be useful to producers interested in incorporating DDGS into swine diets, but further research is needed to determine whether excess sulfur from a high-sulfur DDGS diet is deposited into swine tissues.

This research was published in the *Journal of Animal Science*.

In addition to Stein, researchers included Beob Kim of Konkuk University in Seoul, South Korea, and Yan Zhang of the National Corn to Ethanol Research Center in Edwardsville, Ill.

Funding was provided by the National Pork Board.





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IPPA has We Care farm signs



The Iowa Pork Producers Association is partnering with the National Pork Board and National Pork Producers Council to offer free, customized farm signs highlighting the We Care responsible pork initiative.

The project allows producers to customize the signs with their farm name. The aluminum signs are 15 by 18 inches in size and are designed for outdoor use.

The We Care responsible pork initiative establishes ethical principles for pork producers to show customers

their dedication to quality pork production and continuous improvement on their farms. By affirming these principles, producers acknowledge their responsibility to:

- Produce safe food
- Protect and promote animal well-being
- Ensure practices to protect public health
- Safeguard natural resources in all practices
- Provide a work environment that is safe and consistent with the other ethical principles
- Contribute to a better quality of life in their communities

Producers must have current PQA Plus certification and complete the order form below in its entirety to receive their free sign. There is a limit of one sign per farm. For more information, please contact Tyler Bettin, IPPA producer education director, at tbettin@iowapork.org or (800) 372-7675.

Producer Order Form



PQA Plus ID: _____
 First Name: _____ Last Name: _____
 Mailing Address: _____
 City: _____ State: _____ ZIP: _____
 E-mail Address: _____
 Primary Phone _____ : Phone Type: ☐ Business ☐ Mobile ☐ Home
 Company/Farm Name: _____

Hogs Marketed Annually:

____ <1,000 ____ 1,001-3,000 ____ 3,001-5,000 ____ 5,001-10,000 ____ 10,001-50,000 ____ 50,001-250,000
 ____ 250,001-500,000 ____ 500,001-1,200,000 ____ 1,200,001-2,400,000 ____ 2,400,001-plus

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Occupation/Job Function:

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 ____ Animal Caretaker/Laborer/Front-line Worker ____ Administrative Mgr. (directs non-production dept., i.e., acctg., purchasing)
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Iowa Swine Day returns to ISU June 28

IOWA STATE UNIVERSITY



The Iowa Pork Industry Center and Iowa State University are reviving an educational opportunity for pork producers that has been on hiatus for the last several years.

The Iowa Swine Day will be held June 28 from 9 a.m. to 5 p.m. at the Scheman Building in the Benton Auditorium on the ISU campus. The Iowa Pork Producers Association and ISU Extension also are assisting with the conference.

IPIC director John Mabry said similar events were held some time ago with great success, and that helped organizers decide to bring back the event this year.

Practical and useful information that can be applied on the farm will be presented by several ISU experts. Each 30-minute session is followed by a question and answer segment.

Dr. Shane Ellis will focus on managing market risk in his presentation. The emerging pit foaming issue and ways to prevent and manage the problem will be discussed by Dr. Steve Hoff, and Dr. Derald Holtkamp will share what we're learning about PPRS.

Other topics of interest to pork producers include Dr. Alejandro Ramirez's presentation on prioritizing biosecurity practices,

capturing energy savings through proper ventilation management by Dr. Jay Harmon, and employee management with Darra Johnson of Murphy-Brown, LLC.

Dr. John Patience will discuss practical and effective ways to improve feed efficiency and reduce costs, Dr. Dermot Hayes will talk about pork exports, and swine welfare will be the subject of Dr. Anna Johnson's presentation.

Iowa Swine Day is designed for nearly anyone involved in the swine industry. Pork producer owner/operators, farm employees, contract finishers, field staff and allied industry personnel will benefit from the extensive program.

The cost of the conference is \$25 before June 16, \$35 after that date and at the door. The cost includes lunch, refreshments and the conference notebook.



Ag Protection Act

becomes Iowa law

It's now a crime in Iowa for a person to access an agriculture facility under false pretenses with intent to commit an act not authorized by the owner.

The Ag Protection Act creates the crime of "agricultural production facility fraud" and it provides Iowa farmers and livestock producers with added protection against people who seek and obtain farm employment by lying on a job application.

Governor Terry Branstad signed H.F. 589 into law March 2 without fanfare after the bill easily passed the Senate and House by wide margins. The governor defended his decision to make Iowa the first state in the nation with such a law three days later when reporters questioned him at his weekly Monday press conference.

"My feeling is if somebody comes onto somebody else's property through fraud or deception or lying, that is a very serious violation of people's rights," he said. "People should be held accountable for that."

During his news conference, the governor noted the importance of agriculture in Iowa, saying the law protects a \$20 billion a year industry.

"Agriculture is an important part of our economy and farmers should be not subjected to people doing illegal, inappropriate things and being involved in fraud and deception in order to disrupt agricultural operations," he said.

The new law focuses on false pretenses and provides penalties for those found guilty of misrepresenting who they are on a job application to gain access to a farm operation. People who commit fraud can be charged with a serious misdemeanor for a first offense punishable up to one year in prison and fines ranging from \$315 to \$1,875. Second and subsequent offenses are an aggravated misdemeanor and carry penalties of up to two years in prison and fines ranging from \$625 to \$6,250. Those who help or conceal a person charged with the crime also can be held accountable.

The Ag Protection Act does not raise First Amendment concerns because it does not restrict the recording or distribution of videos. True whistleblowers are protected from liability because they will have gained access to a facility legally.

Animal rights activists have vowed not to let the new law stop them from secretly videotaping livestock farms.

H.F. 589 was originally introduced in the 2011 legislative session, but constitutionality questions raised by Iowa Attorney General Tom Miller forced the measure to be amended. It remained eligible for debate by the 2012 Iowa Legislature.



CFI establishes process for addressing hidden-camera investigations

Providing balanced analysis of undercover video investigations at livestock farms is the aim of a new program recently called into action for the first time. The Animal Care Review Panel (ACRP) was assembled when the group Compassion Over Killing released a video in February obtained at an Iowa hog farm.

Hidden camera investigations have increased significantly in recent years, heightening public attention on animal care issues. ACRP was established initially for the pork industry, but CFI is willing to engage with other animal agriculture sectors as interest is shown.

“This program creates an opportunity for animal agriculture to re-frame the public conversation related to undercover video investigations,” said CFI CEO Charlie Arnot,

The panels that will be assembled to analyze undercover videos will include an animal scientist, a veterinarian and an ethicist to assure various perspectives are represented. For the recent event in Iowa, the panel was comprised of renowned animal welfare expert Dr. Temple Grandin of Colorado State University, Dr. Candace Croney from Purdue University and Dr. Tom Burkgren of the American Association of Swine Veterinarians.

After reviewing the Compassion Over Killing video, the panel made the following observations:

- Most of what is shown in the video are normally accepted production practices and there was nothing that could be considered abusive. It was noted that employees appeared to be competent and well-trained and that the barn floors and the pigs themselves were clean.
- In one scene, an employee is shown castrating and docking the tail of a piglet in close proximity to the mother. The video

contends the sow is grunting in distress. One of the experts said that while it is likely that the sow experiences some distress in such a situation, both the sow and her piglets would probably experience similar or greater levels of stress if the piglet was transported elsewhere.

- An employee is seen using tape on a piglet's incisions following castration. One of the experts noted such a practice is considered more welfare friendly than stitches because it is less intrusive and requires less handling of the pig.
- There was a short glimpse in the video of what appeared to be a herniated piglet and it was implied it was caused by incorrect castration. One expert noted the assertion is not correct – that the condition was likely related to genetics.
- A scene showing several flies in a farrowing room was a point of concern and something the experts felt should be corrected.
- Another point of concern is a portion of the video addressing the practice of “back feeding” – a process in which organs of piglets that have died are fed to the sows to boost their immune systems. The experts noted that it is unclear if this practice involves sows or pigs and its exact purpose. It is a normally accepted production practice used to stimulate the immune systems of pregnant sows late in gestation. This results in more effective and improved passive immunity that is passed from the mother to her offspring through the colostrum.
- A sow shown walking awkwardly because its hooves had not been properly trimmed also was discussed. The experts noted the hooves should have been trimmed but they would have preferred seeing more than just a few seconds of the sow in question so it could be determined if there was a lameness issue.

The issue of only seeing brief scenes was a common concern for the experts. They noted that seeing

longer excerpts from the video would allow them to place the practices in better context to allow for evaluation that encourages continuous improvement. Attempts by CFI to secure longer video segments from Compassion Over Killing were unsuccessful, so the panel reviewed the edited clips that had been released to the public. The panel's observations were then synergized and released to the public. CFI remains committed to working with animal protection groups to secure more complete video for evaluation.

"When there is abuse and it is identified, it needs to be brought to light so we can get rid of it," said Burkgren. "One of the problems with these video investigations has been that the public is left with only the activist viewpoint. We're seeing more condemnation of what are considered normally accepted production practices."

Burkgren said he thought the process worked well.

"I liked the process we went through and the discussion we had," said Burkgren. "Dr. Croney brought out some points that I hadn't really picked up on. She looks at these issues from a slightly different perspective than I would as a veterinarian. Temple's comments were well taken too and I certainly have a lot of respect for her and her passion for animal welfare."

CFI is recruiting several experts to participate in the process so that panels can be convened quickly. The panel operates independently. Its reviews, assessments, recommendations and reports will not be submitted to the pork industry for review or approval. CFI's only role is to facilitate the review process and release the findings.

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China, S. Korea lead 2011 surge in Iowa pork exports

Additional purchases by China and South Korea helped increase Iowa pork exports in 2011.

The Iowa Department of Economic Development released last year's state pork export figures in February and the total was nearly \$300 million more than 2010. Iowa pork exports were more than \$1.4 billion in 2011.

China increased its purchases of Iowa pork by nearly 200 percent over 2010 to \$128 million. China's imports increased after some trade issues with the U.S. were resolved. Other issues impacting China's domestic pork supply coupled with stronger demand for pork created the need for additional product, said IDED Agriculture Marketing Manager Mark Fischer.

Animal health issues that impacted its domestic pork supply forced South Korea to look elsewhere. At more than \$152 million, South Korea purchases of Iowa pork were up nearly 140 percent. "We're extremely optimistic that the growth in South Korea will continue and benefit Iowa producers in the future," Fischer said. "We think the new free trade agreement will be extremely beneficial to Iowa and U.S. producers."

Japan remains the leading market for Iowa pork, accounting for nearly 40 percent of total Iowa pork exports in 2011. Exports to Japan totaled more than \$550 million last year. "Iowa enjoys a wonderful reputation in Japan as producers of quality products and being willing to adjust the product specifications to meet the customer's needs," said Fischer.

Iowa pork was exported to 39 countries last year

and growth is taking place in several regions of the world.

The 2011 figures show Mexico continues to be a strong customer. Russia is providing some additional growth and Australia's purchases of Iowa pork were up nearly 60 percent. Canada was the second leading destination for Iowa pork last year and remains a key export market. Central America is stepping up its purchases as well.

"We're seeing more opportunities for growth in markets that were overlooked in the past. The numbers are still fairly small, but they're increasing and that's a positive sign," Fischer said.

In 2011, at least 22 percent of all U.S. pork exports came from Iowa and that's a conservative percentage, said Fischer. That's because a considerable amount of Iowa pork is purchased by U.S. companies in other states and then exported.

Can that strength continue in 2012? Iowa pork exports totaled \$139 million in January, a \$41 million increase over January 2011.



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Iowa welcomes Chinese VP, ag trade major focus of visit

The man expected to become the next president of China made a return visit to Iowa in mid-February to renew old friendships made in a visit to the state in the 1980s and to discuss trade.

Vice President Xi Jinping fit Iowa into a five-day trip to the U.S. at the invitation of Gov. Terry Branstad. The pair had met 27 years ago during Branstad's first term as governor.

Several hundred people attended a state dinner for Xi at the Iowa Capitol Feb. 15 and the Iowa Pork Producers Association played a significant role in the festivities. Several IPPA producer leaders joined key Iowa business and industry leaders, state legislators, visiting government officials and more than 200 visiting Chinese at the formal dinner.



IPPA Executive Director Rich Degner greets Chinese VP Xi Jinping at a formal Iowa Capitol reception as Gov. Terry Branstad looks on.

IPPA co-sponsored the dinner along with the Iowa Corn and Soybean associations. One of the featured menu items was Eden Farms' bacon-wrapped pork tenderloin that was said to be excellent.

Branstad has worked to strengthen ties with China and promote Iowa's agribusiness interests and agriculture was a central focus of many of the discussions with Xi and Hebei Province officials. Since Xi first visited Iowa in 1985, Iowa's agricultural exports to China have increased by around 1,300 percent, according to Branstad.

"Xi's stop in Iowa really put the state on the map, not only in China, but throughout Asia," said Mark Fischer, agriculture marketing manager for the Iowa Department of Economic Development. "His presence here indicates that Iowa is a major player in producing quality products and being a reliable supplier of those safe, nutritious products. There's no question that the goodwill, public image and understanding that Iowa is an ideal place to do business is something that is extremely beneficial."

As part of Xi's visit to Iowa, the first ever U.S.-China agricultural symposium was held Feb. 16 at the World Food Prize headquarters in Des Moines. Xi said China and the United States should strengthen cooperation in trade and food security and further exchanges in technology and information. Several Iowa pork producers also attended the symposium.



The menu from the formal state dinner held for Chinese VP Xi Jinping.

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USMEF's Seng sees positives in Chinese leader's Iowa visit

When leaders of the world's largest agricultural products importer and the largest agricultural products exporter meet in constructive dialogue, only good outcomes are to be expected.

That's the assessment of U.S. Meat Export Federation President and CEO Philip Seng after his participation in February's U.S./China High-Level Agricultural Symposium in Des Moines. It was part of a five-day U.S. tour by Chinese Vice President Xi Jinping, who is positioned to be the next leader of China.

The symposium was built around the themes of food safety, food security and sustainability. At the conclusion, Chinese and U.S. representatives signed a five-year cooperative agreement that focuses on those three food-related areas in addition to biotechnology and transparency.

"So often, meetings of this nature are conducted to resolve disputes," said Seng. "The tone of this meeting was forward-looking and underscores a spirit of cooperation. The atmosphere was favorable to the desired outcome of partnership and collaboration."

Seng noted that while there are trade issues yet to be resolved between the United States and China, this meeting appeared to be a different approach than the U.S. has taken with other trading partners.

"This was a constructive exchange that other countries may be viewing with circumspection and, possibly, a tinge of envy," said Seng.

According to the U.S. Department of Agriculture, China became the top market for U.S. agricultural goods

last year, purchasing \$20 billion worth of U.S. agricultural exports. Those exports supported more than 160,000 American jobs last year across a variety of business sectors, according to USDA.

In 2011, the China/Hong Kong region was the No. 3 market for U.S. pork exports, purchasing 483,323 metric tons (more than 1 billion pounds) valued at \$910 million, increases of 64 percent in volume and 96 percent in value over the prior year.

"China has 23 percent of the world's population but only 9 percent of the arable land," said Seng. "It will always need to import food, and American agriculture is positioned to truly establish a relationship based on trust, transparency and mutual benefit between the two countries."



Chinese VP Xi Jinping addresses a state dinner at the Iowa Capitol in Des Moines Feb. 15.



2012 World Pork
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World's largest pork-specific trade show is back, June 6-8

Seeing the pork industry's newest technologies, participating in business seminars and showing outstanding breeding stock are just a few of the reasons nearly 20,000 people will attend the 2012 World Pork Expo.

Producers, agribusiness representatives and pork-industry enthusiasts are making plans to come to the Iowa State Fairgrounds in Des Moines, June 6-8, to participate in Expo — the world's largest pork-specific trade show. This three-day National Pork Producers Council (NPPC) event also features business seminars and PORK Academy, the Junior National swine show, breeding stock shows and sales, live entertainment, and delicious food.

"From the debut of new equipment that improves pig welfare and performance, to well-known entertainers performing at MusicFest, everything is world-class at World Pork Expo," says R.C. Hunt, NPPC president from Wilson, N.C. "Before and after continuing your education at business seminars, you'll see the very latest technology on display at the trade show. Add in great food and hospitality, and you'll have a first-rate experience along with outstanding ideas to take back home."

A trade show that's second to none

More than 450 commercial exhibitors will display the industry's best at the World Pork Expo trade show. It will be open 8 a.m. to 5 p.m. on Wednesday, June 6, and Thursday, June 7, as well as 8 a.m. to 1 p.m. on Friday, June 8.

Don't miss this prime opportunity to learn about new products and services that can improve profitability while helping produce quality pork. When in the Varied Industries Building, cast your ballot for your favorite new technology in World Pork Expo's New Product Tour, sponsored by *National Hog Farmer* magazine.

Seminars with the latest insights

On Wednesday and Thursday, the Varied Industries Building will be home to a variety of educational presentations from leading experts.

Expo-goers can choose from business seminars focusing on new technologies and management techniques, as well as PORK Academy presentations that address pork's carbon footprint, euthanasia, feed costs, PRRS and nutrition labeling.

Top genetics on display

In the Fairgrounds' Swine Barn, attendees will see one of the top youth shows — the World Pork Expo Junior National. Exhibitors from throughout the country will show crossbred barrows on Wednesday and purebred gilts on Thursday. Juniors also can participate in judging contests and Youth PQA Plus® training.





World's largest pork-specific trade show (con't)

Starting Friday morning, Expo-goers can view open-show exhibitions including both purebred and crossbred classes. The breeding stock sales will take place on Saturday, June 9, from 8 a.m. until they're completed at approximately noon.

Throughout Expo, the National Swine Registry America's Best Genetics Alley will be on display in the Cattle Barn. It will showcase prominent purebred genetic resources, including seedstock suppliers, semen companies and exporting firms that serve as a worldwide resource for production systems of any scale.

Ever-popular special events

Two special events have become a "must" for many people attending Expo. On Thursday, the World Pork Open Clay Target Championship, which is underwritten by Phibro Animal Health, will take place at the New Pioneer Gun Club in Waukegan. Registration information is available from Craig Boelling (boellingc@nppc.org).

On Friday, 144 people will golf in the World Pork Open Golf Outing at the Legacy Golf Club in Norwalk. This event is underwritten by ADM Alliance Nutrition. You can sign up individually or as a foursome by contacting Bryan Humphreys (humphreysb@nppc.org).

GRAMMY-caliber entertainment at MusicFest

Once again, MusicFest will be the social highlight of World Pork Expo. From 4:30 p.m. to 8 p.m. on Thursday, attendees can enjoy free roasted pork and refreshments while watching performances by live bands.

Headlining MusicFest is GRAMMY® Awards winner David Ball, a country music singer and songwriter who is touring with his band, The Pioneer Playboys. His music is described as simple yet sophisticated, and swingy and bluesy with a touch of Tex-Mex and Latin flavor.

Ball's chart-topping hits include "Thinkin' Problem" and "Riding With Private Malone," which made him one of the first artists to take an indie single to the Country Top 5. In conjunction with the release of "What'll I Do If I Don't Have You," Ball teamed up with Operation Troop Aid, a charitable organization that sends care packages to deployed U.S. troops.

Called America's No. 1 Tribute Band, The Blooze Brothers will bring its signature high-powered, choreographed, 12-piece-band show to the MusicFest stage.

They have mastered the music and crazy antics of the original Blues Brother that John Belushi and Dan Aykroyd made famous on Saturday Night Live. In addition, they'll perform music from the '40s, swing, Motown and classic-rock genres, as well as original tunes that will be a perfect backdrop as you visit with other Expo attendees.

"MusicFest is a perfect venue for producers and exhibitors to interact in a fun, relaxing atmosphere," says Doug Fricke director of trade show marketing, NPPC. "Whether people prefer country or rock'n'roll, they'll enjoy these bands."

Showcasing Midwest agriculture

Even before World Pork Expo begins, producers from throughout the world will experience Midwest agriculture and hospitality at their finest on three pre-Expo tours, June 4-5.

"These tours are a perfect way for Expo attendees to fully experience the diversity of agriculture here in the nation's breadbasket," says Bryan Humphreys, director of grassroots operations, NPPC. "After the tours, which are underwritten by the Illinois Soybean Association, participants will enjoy free admission and shuttle service to World Pork Expo."

On the two-day tour, participants will see the locks-and-dam system that enables agricultural products to traverse the Mississippi River, and the John Deere Pavilion museum. By popular demand, the group also will visit Cinnamon Ridge Farms, which feature 4,000 acres of corn and soybeans, wean-to-finish swine facilities, and a beef operation.

For those with limited schedules, two one-day tours are available. The Monday Iowa Agriculture Tour will feature one of the Midwest's largest food-distribution companies, and Iowa State University's Meat Lab and newly remodeled College of Veterinary Medicine. The Tuesday-only Iowa Agribusiness tour features stops at Swine Genetics International's boar-reproduction facility and Pioneer Hi-Bred.

Easy to enjoy Expo

"The best advice I can share regarding World Pork Expo is to carve out more than just one day to take it in," says Hunt. "There's so much to see — the world's largest pork-specific trade show, the Junior National swine show, musical groups performing live and excellent seminars. Your family and employees will thoroughly enjoy every minute as they mingle with top pork producers from throughout the world."

Those who pre-register at www.worldpork.org by Saturday, June 2, will receive a \$10 discount off the regular admission price of \$15 that provides entry on all three days. You also can use vouchers when you register online.

www.worldpork.org has the latest details about room availability at the official Expo hotels in its "Producer" section. Additional information is available when you connect with World Pork Expo on Facebook and follow World Pork Expo on Twitter using #NPPCW PX.

World Pork Expo, the world's largest pork-specific trade show, is brought to you by NPPC. On behalf of its members, NPPC develops and defends export markets, fights for reasonable legislation and regulation, and informs and educates legislators. For more information, visit www.nppc.org.



World Pork Expo Schedule of Events

This is a tentative schedule. All seminars and events are subject to change without notice. For the most up-to-date program information, visit www.worldpork.org.

Wednesday, June 6

8 a.m. – 5 p.m. Trade Show

Cattle Barn, Varied Industries Building, outdoor space and hospitality tents

Other activities

- New Product Tour sponsored by *National Hog Farmer*
- National Swine Registry — America's Best Genetics Alley
- World Pork Expo merchandise shop
- PORK Academy sponsored by the Pork Checkoff
- Youth PQA Plus certification
- Business seminar sponsored by Land O'Lakes Purina Feed and Zinpro
- Business seminar sponsored by Merck Animal Health
- Business seminar lunch sponsored by the Pork Checkoff
- The Big Grill
- World Pork Expo Junior National purebred barrow show
- PQA Plus and TQA® training

Thursday, June 7

8 a.m. – 5 p.m. Trade Show

Cattle Barn, Varied Industries Building, outdoor space and hospitality tents

Other activities

- New Product Tour sponsored by *National Hog Farmer*
- World Pork Expo Junior National showmanship
- World Pork Open Clay Target Championship underwritten by Phibro Animal Health *Wauke, Iowa*
- National Swine Registry — America's Best Genetics Alley
- World Pork Expo merchandise shop
- PORK Academy sponsored by the Pork Checkoff
- Business seminar sponsored by SFP
- Business seminar sponsored by Cargill
- Business seminar lunch sponsored by the Pork Checkoff
- The Big Grill
- World Pork Expo Junior National purebred gilt show
- MusicFest performances continue until 8 p.m. *Grand Avenue*

Friday, June 8

8 a.m. – 1 p.m. Trade Show

Cattle Barn, Varied Industries Building, outdoor space and hospitality tents

Other activities

- World Pork Expo breed shows
- New Product Tour sponsored by *National Hog Farmer*
- National Swine Registry — America's Best Genetics Alley
- World Pork Expo merchandise shop
- The Big Grill
- World Pork Open Golf Outing underwritten by ADM Alliance Nutrition *Legacy Golf Course, Norwalk, Iowa*
- World Pork Expo Junior National judging contests
- World Pork Expo Junior National awards ceremony

NEW! WPX Mobile App



Now in development in collaboration with *National Hog Farmer* magazine, a new World Pork Expo mobile app will help make the most of your World Pork Expo visit.

With the simple touch of your smartphone, you'll be able to download up-to-date schedules, find exhibitor booths, locate special events and much more!

This great WPX2012 app will be available for download from both Apple and Android stores in mid- to late May. Visit www.worldpork.org for more information.

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World Pork Expo, the world's largest pork-specific trade show, is brought to you by the National Pork Producers Council (NPPC). On behalf of its members, NPPC develops and defends export markets, fights for reasonable legislation and regulation, and informs and educates legislators. For more information, visit www.nppc.org.

Regional Conferences address current issues



Nearly 100 pork producers and allied industry representatives attended the 2012 Iowa Pork Regional Conferences March 6-9 at four locations.

The Iowa Pork Producers Association hosts the conferences each year in conjunction with Iowa State University Extension and Outreach and the Iowa Pork Industry Center.

Sessions were hosted in Carroll, Sheldon, Nashua and Iowa City, which was recorded for later viewing online. Full PowerPoint handouts, along with video and audio from the 2012 regional conferences, are available for viewing through the seminar and conferences tab at iowapork.org.

Regulatory, environmental & nuisance case update - Eldon McAfee – IPPA legal counsel

Eldon McAfee noted that there aren't many new issues surrounding environmental regulations and very few nuisance cases currently affecting livestock producers in Iowa. He urged producers to continue to do the good job they are doing, being vigilant to protect air and water quality.

McAfee reminded attendees of the *Environmental Regulations Handbook* available at iowapork.org. The handbook currently has chapters with detailed regulatory

information on manure management and building construction.

He encouraged producers concerned about potential nuisance cases to look into nuisance insurance with their provider.

He updated attendees on the status of the federal EPA CAFO rule and maintained the position that Iowa confinement operations do not need a National Pollutant Discharge Elimination System (NPDES) permit. However, he encouraged those with confinement buildings and open lots, which can be considered one operation, to investigate their potential need for an NPDES permit.

“Under Iowa Law, confinement operations cannot discharge. Confinement operations that cannot discharge under Iowa law are not required to have a discharge permit,” McAfee said. “If you have a combination operation, please pay special attention to the open lot and work with someone to make sure you aren't having any runoff from that operation that gets into a water of the state.”

Eldon continued to make the following points:

- **Manure on Frozen Ground** - Continue abiding by the manure on frozen ground laws and to plan accordingly for their Manure Management Plan (MMP) and Phosphorus-Index updates. The Iowa Department of Natural Resources (DNR) is no longer sending reminders. IPPA and the Iowa Manure Management Action Group (IMMAG) have created a handout and video to assist producers in accessing MMP due dates on the DNR web site. Visit iowapork.org or contact IPPA for more information.
- **Open Burning** - DNR rules prohibit open burning unless granted a variance. Burn barrels at livestock buildings without a home residence are prohibited. Exemptions for open burning include: Tree trimmings and landscape waste, recreational fires, residential waste and daily accumulations, up to 50 lbs., of paper or plastic pesticide containers and seed bags.



IPPA legal counsel Eldon McAfee was one of the expert presenters at the Iowa Pork Regional Conferences in March.

- **Environmental Self-Audits** - Consider environmental self-audits if you suspect an environmental issue on your farm. The self-audit process can allow immunity from DNR penalties for a period of time to remedy problems. Immunity is not granted if DNR is not properly notified, violations are intentional or result in injury to people, property or environment or there is substantial economic benefit giving the violator a clear economic advantage over competitors.
- **Oil Spill Prevention Plans** - Producers storing oil products should complete their oil spill prevention plan if they have not done so already. These plans must include a list of oil containers, procedures to prevent spills, measures to prevent oil from reaching waters, methods to contain and cleanup oil spills in water and a list of emergency contacts and first responders.

Protecting yourself through contracts & liens – *Eldon McAfee – IPPA legal counsel*

McAfee shared details surrounding recently completed rules from the Grain Inspection, Packers and Stockyards Administration (GIPSA) that impact production contracts written or amended since June 18, 2008. He noted that some of the most controversial questions, including pricing premiums and packer-to-packer sales were withdrawn from the final rule. IPPA, NPPC and other state and national livestock organizations voiced concerns in the initial comment period.

The final GIPSA rule addressed additional capital investments criteria, reasonable periods of time to remedy a breach of contract and arbitration, along with disclosures required within these areas. Eldon said substantial penalties can be incurred for failure to include appropriate disclosures. More detailed information regarding the GIPSA contracting requirements, along with full contract disclosure language, can be found on page 52 of the November issue of the *Iowa Pork Producer*.

McAfee discussed insurance issues specifically surrounding contract production. Standard farm liability policies do not normally cover a contract feeder's liability for livestock death loss from a contract feeder's negligence due to the "care, custody and control" exclusion.

Policy endorsements are available to provide contract feeders with coverage for this exclusion. Individuals seeking these policies should clearly communicate needs with their policy provider and closely review the policy, with their attorney, for additional policy exclusions that could potentially negate the rider. A case surrounding this issue, *Boelman v. Grinnell Mutual*, has been taken up for further review by the Iowa Supreme Court. Stay tuned for more details in upcoming issues of the *Iowa Pork Producer*.

"If you're a contract grower, you should be getting the rider. I also think it helps owners of pigs," McAfee said. "It makes the relationship go a lot better when there is a death loss that the grower is responsible for if they have insurance."



Nearly 100 attended the four conferences held around Iowa

McAfee also encouraged producers to have written and clearly defined responsibilities in all cases to help limit frustration in the event of death loss. This can become especially important when working with additional parties, including commercial applicators or outside contractors working at the barn site.

Finally, McAfee discussed lien procedures producers can use to protect their investments. He discussed UCC-1 liens that can provide protection to pork producers, contract feeders, ag supply dealers and veterinarians. Please view the presentation pdf or online presentations for details regarding specific lien procedures.

The re-emergence of Swine Dysentery & other diagnostic trends - Dr. Rodger Main and Dr. Eric Burrough – *Iowa State University Veterinary Diagnostic Laboratory*

Dr. Rodger Main and Dr. Eric Burrough split duties at this year's regional conferences to share details about the re-emergence of a Swine Dysentery-like disease and updates from the Iowa State University Veterinary Diagnostic Lab.

"It was a disease back in the late 70s and early 80s that was about like PRRS is today," Dr. Burrough said. "We are starting to see a resurgence of it."

Dr. Burrough noted that *Brachyspira* lives most easily in moist areas and can live within a manure pit for at least 60 days. Rodents also are known carriers that can spread the disease easily within the barn. Mice can carry dysentery for at least one year.

Swine dysentery causes the most economic problems in grow-finish swine as it is often associated with high mortality, Dr. Burrough said. It is estimated that, between 1970 and 1990, dysentery cost the U.S. swine industry at least \$64 million per year. Current cost estimates associated with dysentery are \$9.50-\$17.50 per pig affected. He noted that management issues, including outside production and commingling, that helped dysentery persist, have been reduced with modern production systems.

Dysentery generally manifests seven to 14 days after initial infection and often begins with soft to watery feces. diarrhea with blood and mucus often occurs as the disease progresses, Burrough said. Uneven pig growth, increased mortality and reduced feed efficiency follows the initial signs. Producers suspecting swine dysentery

in their systems should consult with their veterinarian to properly sample, diagnose and treat the disease.

"A complete necropsy with submission of fresh and fixed tissues to the VDL is necessary to confirm a diagnosis," Burrough said. "Appropriate medication strategies can be applied once the diagnosis is confirmed."

Adequate biosecurity strategies are critical to mitigate exposure and transmission from infected pig populations, live-haul transport, rodents, water fowl or lagoon water, feed trucks, farm personnel and visitors or vehicles.

IPPA and Iowa State University developed a booklet, with photos, to assist producers in understanding costs of the disease, transmission and diagnostics. Contact IPPA for more information or to obtain a copy of the book.

Good Records Gone Bad - *Iowa State University Extension & Outreach swine specialists*

Area swine specialists showed examples of common errors seen in production records that can be detrimental to decision making on the farm. Specialists presented actual examples of good records gone bad and offered solutions to remedy problems with records.

Dr. Matt Swantek, ISU Extension and Outreach swine specialist, encouraged producers to take detailed records to allow for adequate benchmarking, problem solving, decision making and documentation for vets and PQA Plus® requirements.

Wrong numbers, missing data, incorrectly recorded information or failure to keep records can result in inaccurate performance results and increase difficulty to accurately reconcile inventories, diagnose pig problems, make sound decisions and be most profitable.

Specialists encouraged producers to consider seasonal price index variability when selling on the edges of months with large price swings. They also warned against making management changes without adequate support from records data.

For more information regarding the Iowa Pork Regional Conferences or IPPA educational programs please contact Tyler Bettin, IPPA producer education director, at (515) 225-7675 or tbettin@iowapork.org.

Nominations wanted for 2012 producer awards



The Iowa Pork Producers Association is requesting nominations from producers for the 2012 Master Pork Producer and Environmental Steward awards.

Nomination forms and instructions for both award programs can be accessed at iowapork.org or by contacting IPPA. Nominations must be postmarked by August 1 for consideration.

The Iowa Master Pork Producer Award program began in 1942 and is a joint effort between IPPA and Iowa State University Extension to recognize those Iowa pork producers showing expertise in their segment of the production cycle, understanding current industry issues and demonstrating the ethical principles of pork production as outlined in the We Care responsible pork initiative.

The Iowa Environmental Steward Award recognizes producers who go above and beyond in environmental stewardship. Applicants are reviewed in the areas of soil and water conservation, air quality, community and neighbor relations, wildlife habitat and other production innovations.

Both award programs follow the core principles of the pork industry's We Care responsible pork initiative to produce safe food, protect and promote animal well-being, protect public health, safeguard natural resources, provide a safe work environment and contribute to a better quality of life in our communities.

All award recipients will be recognized in January at the 2013 Iowa Pork Congress and be highlighted in IPPA publications and at industry events. The Environmental Steward Award recipient will receive \$1,000 cash and be nominated for the National Pork Industry Environmental Steward Award, sponsored by the National Pork Board and *National Hog Farmer*.

"Iowa's pork producers represent some of the most efficient, innovative and adaptive in the industry," said Tyler Bettin, IPPA producer education director. "It is important that we continue to recognize the efforts of our best and brightest producers. Doing this helps show consumers our commitment to the environment and production of safe food while also educating other producers on best management practices and industry opportunities."

For additional information regarding Master Pork Producer and Environmental Steward award programs, please contact Tyler Bettin at (800) 372-7675 or tbettin@iowapork.org.



Pork Checkoff investment yields PRRS breakthrough

The pork industry may be a step closer to ridding itself of a troubling and costly swine disease.

Building on work originally funded by the Pork Checkoff, a consortium of scientists from around the country has discovered a genetic marker in pigs that identifies whether or not a pig has a reduced susceptibility to porcine reproductive and respiratory syndrome (PRRS) - a disease that costs the U.S. pork industry an estimated \$664 million per year.

The researchers found a genetic marker, called a quantitative trait locus, on swine chromosome 4 that is associated with resistance to PRRS virus infection. According to Joan Lunney, a research scientist at the USDA's Agricultural Research Service (ARS) in Beltsville, Md., this is especially important as this location also is associated with improved growth of pigs that are infected with the PRRS virus. She says results indicate a positive effect for PRRS resistance and higher weight gain.

"PRRS is one of the industry's top ongoing issues, so this research discovery is a major step in the right direction," said Lisa Becton, Checkoff's director of swine health and information. "Pork producers realize that supporting science-based research is not an overnight proposition. It's especially gratifying to achieve results like this and to envision how they can be implemented at the farm level."

According to Chris Hostetler, Checkoff's director of animal science, the identification of the marker gene responsible for increasing resistance to PRRS will allow genetics companies to more easily place selection pressure on PRRS resistance, which in turn, could allow producers to introduce new "PRRS-resistant" lines into their herds.

"This could be one of the tools used to help eliminate PRRS, but more importantly, this work

may provide the platform for finding similar marker genes responsible for conveying resistance to other economically devastating diseases," Hostetler said.

The research team that led to this marker discovery includes scientists at USDA's ARS, Kansas State University and Iowa State University. The researchers continue to be funded by the PRRS Host Genetics Consortium, a nationwide effort originally funded by the National Pork Board; the Coordinated Agricultural Project program; the National Institute of Food and Agriculture and the U.S. Swine Genome Coordinator for the National Animal Genome Research Program.



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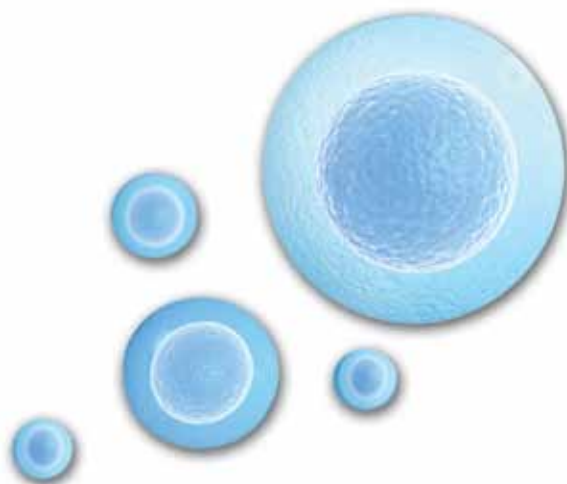
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To obtain the data necessary for the marker research, researchers collected blood and tissue samples, along with weight-gain data, from 2,000 pigs at biosecure facilities at Kansas State University. From there, ARS researchers performed genomic work at the facilities in Beltsville. Finally, Iowa State University researchers used the resulting genomic data to search the entire genome of all pigs from earlier trials done by the PRRS Host Genetics Consortium. They worked to identify chromosomal segments common to pigs that had lower levels of PRRS virus circulating in their blood and that grew faster after PRRS infection.

Now that scientists have found a chromosomal segment that can signify resistance to PRRS, the next step is to pinpoint the gene and determine whether it shows the same effects for other strains of the PRRS virus.



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For questions about either program, contact Maggie DenBeste at mdenbest@iastate.edu or call (515) 294-5231.

Contract feeder wins appeals court decision, further appeal pending

by Eldon McAfee, IPPA legal counsel, Beving, Swanson & Forrest, P.C.

On Nov. 23, 2011, the Iowa Court of Appeals ruled in favor of a contract feeder and ordered the feeder's insurance company to provide coverage for pig losses under a contract feeding endorsement to the feeder's farm liability policy.

In the case of Dale and Nancy Boelman v. Grinnell Mutual, the court found that the policy language was ambiguous. Accordingly, long-standing legal precedent established by Iowa courts required the appeals court to interpret the ambiguous provisions in the policy to provide coverage for the contract feeder. A copy of the court's decision can be found at http://www.iowacourts.gov/court_of_appeals/Recent_Opinions/20111123/1-721.pdf.

This decision is now under further review by the Iowa Supreme Court at Grinnell Mutual's request.

The Boelmans fed hogs under a contract nursery agreement for Budke Farms. In October of 2008, 535 feeder pigs died from suffocation in the Boelmans' hog building. The Boelmans were liable for the loss and owed the Budkes \$24,075. Grinnell Mutual denied the Boelmans' loss claim under their farm liability policy. The Boelmans then filed a lawsuit in Butler County District Court for their loss and Grinnell Mutual counterclaimed, asking the court to rule that there was no coverage.

As previously discussed in the March 2011 issue of the *Iowa Pork Producer* ("Contract Feeders Need to Pay Special Attention to Insurance"), cases where farm liability coverage is denied for pig suffocation loss by contract feeders are not unusual. Normally, the denial is under the standard farm liability policy exclusion for losses from property under the "care, custody and control" of the insured. The premise for this exclusion is that there should only be liability insurance coverage when the person who caused the loss of property owned by someone else is not in control of that property when the loss occurs. However, the more unusual and troubling aspect of this case, and several other recent situations as discussed in the March 2011 article, is that the Boelmans were aware that they would not have coverage under their standard policy and purchased a custom feeding endorsement.

Despite this specific policy rider for custom feeding, Grinnell Mutual denied coverage and argued in court that other provisions in the policy negated coverage under the custom feeding endorsement for the pig losses due to suffocation. The problem, according to Grinnell Mutual, was that other sections of the policy excluded coverage for damage to property in the "care,

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custody or control” of the Boelmans and that Grinnell Mutual was not obligated to provide coverage for “custom farming.” The Boelmans, on the other hand, pointed to the custom feeding endorsement they had bought for the custom hog feeding operation. The language of that endorsement specifically provided coverage for losses from the care or raising of livestock by the Boelmans that was owned by someone else and being fed under a written or oral agreement.

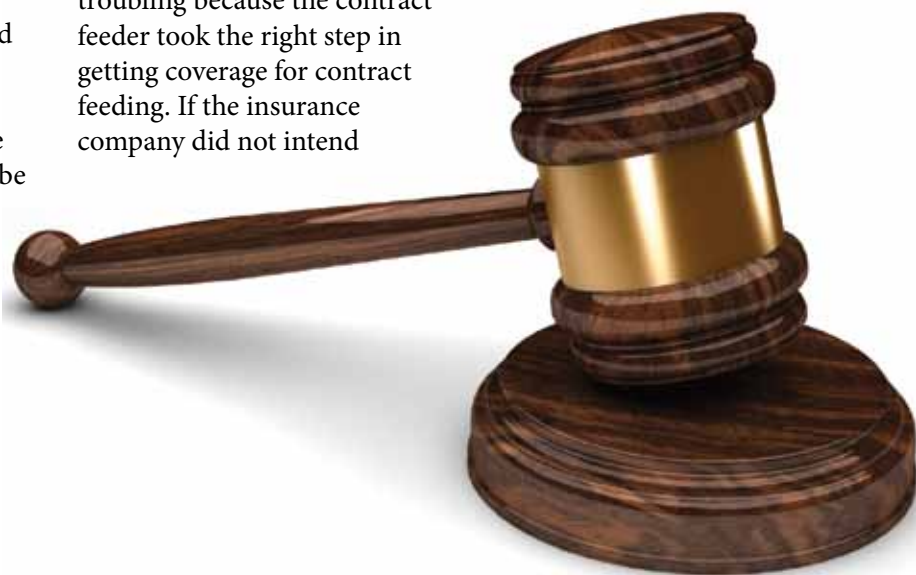
In the decision, the court first characterized Grinnell Mutual’s arguments as gutting the endorsement that the Boelmans had paid a premium for and would “withdraw with the policy’s left hand what is given with its right.” The court went on to note that the policy language could reasonably be interpreted either way but that it was ruling for the Boelmans’ since Grinnell Mutual had complete control over the language in the policy. The court stated:

“It was Grinnell Mutual’s duty to define any limitations or exclusionary clauses in clear and explicit terms. It

could have clearly and explicitly stated in its custom feeding endorsement that, despite purchase of the endorsement, property damage to property in the insureds’ care, custody, or control, i.e., the pigs in this case, was not covered under Coverage A. It did not. Similarly, Grinnell Mutual could have clearly and explicitly stated in the endorsement that property damage arising out of “custom farming” was not covered under Coverage A-1. It did not.”

As previously noted, this case and others like it are particularly troubling because the contract feeder took the right step in getting coverage for contract feeding. If the insurance company did not intend

for the policy to cover losses from contract feeding, the policy should have been written more clearly as the court noted and/or the contract feeder should have been expressly advised when the policy endorsement was purchased that there was no coverage due to other exclusions in the policy. No matter who ultimately prevails in court, the contract feeder, as well as the insurance company, have paid and continue to pay attorneys fees and the business relationship between the contract feeder and the insurance company has obviously suffered. As often happens in a legal dispute, nobody really wins.



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Upgrading your biosecurity program considering Methicillin-resistant *Staphylococcus aureus*

by Kelley J. Donham, MS, DVM, DACVPM, director of Iowa's Center for Agricultural Safety and Health (I-CASH), University of Iowa



This is a follow-up to my May 2010 article about Methicillin-resistant *Staphylococcus aureus* (MRSA) in swine populations. MRSA has been of primary concern. It was first recognized as a hospital-acquired infection, but now MRSA sources have appeared in day cares and athletic facilities, among others.

In 2009, Dr. Tara Smith, my University of Iowa colleague, along with a good practicing veterinary colleague Dr. Mike Male, found this organism also exists in the pig population, as well as producers and others working with pigs. The importance of this organism in regard to pig health, worker health or community health is not well known. However, the potential is present that this organism could lead to pig and or human infections that would be difficult to treat because our usual antibiotics to fight infections would not work. Further, the concern is that this organism could escape into the environment and spread into the community and with further genetic changes or gene swapping with other organisms could create a new community concern.

We have been researching this issue for the past three years, not waiting to find out how important this disease might be, but seeking to create a preemptive strike, to prevent infections within pig production facilities, workers and the community.

As mentioned above, the community-acquired form of this organism (CA-MRSA) has been recognized since the 1990s. My son developed a CA-MRSA infection of

the hip joint likely from playing junior high football. CA-MRSA infections also have been found in a variety of athletes besides football players (e.g. soccer, wrestling), and other places such as day care centers and nursing homes. One of the places that seemed to be a reservoir for CA-MRSA is athletic showers and shower rooms. Protocols were developed by public health people to “clean up” athletic shower facilities.

Thinking about this information, we wondered “What about the showers in our shower-in, shower-out facilities? Could they be a reservoir for infection, and if so, how can we reduce the likelihood of them contributing to maintenance of livestock-associated (LA-MRSA)?” Dr. Kerry Leedom Larson was conducting her Ph.D. in agricultural health and safety at the U. of I. and decided to study this question, with colleagues Dr. Liz Wagstrom, Dr. Tara Smith, Dr. Mike Male and me. This study has been completed and will be published in an upcoming issue of the *Journal of Agricultural Safety and Health*.

Dr. Leedom Larson identified several facilities where LA-MRSA was present in the pigs and in the producers/workers. She and Dr. Male took swabs of the shower surface and items in the shower rooms, including shower floors and walls, shampoo and soap bottles, door and locker handles and chairs and cultured the swabs for LA-MRSA. Following the sampling, she implemented a sanitizing protocol for the shower rooms and then repeated the environmental culture samples to see if there was a difference. The sanitizing protocol was designed after the existing generic biosecurity protocols, but in addition incorporated adapted protocols from protocols that have been recommended for athletic shower rooms. The following table 1 is the protocol that was utilized.

Four weeks after initiation of the sanitizing protocol, Leedom Larson and Male returned to the facilities to

Table 1. Adapted methods to prevent MRSA infection in pork producers

Category	Methods
Hygiene	Educate employees about good hand hygiene. Encourage use of alcohol-based hand sanitizers when hands not visibly dirty. Educate employees about general infection control. Educate employees about MRSA transmission.
Wounds	Report cuts or wounds to supervisor immediately. Clean wounds or abrasions immediately and cover with a clean, dry bandage. Restrict workers to a single shower stall and disinfect after each use if wound cannot be covered
Showers	Advise workers to use warm water and soap. Use liquid soap dispensers instead of bar soap. Provide separate, clean towels for each employee. Discourage sharing of personal items including soap and razors.
Clothing and Laundry	Provide separate boots for each worker. Provide separate, clean coveralls for each worker. Wash soiled coveralls separately from other clothing and towels. Wash all coveralls, clothing (including underwear and socks), and towels with hot water and soap after each use. Machine dry every article of clothing and towel after washing.
Environment	Develop a protocol for cleaning and disinfection of showers. Include removal of visible dirt, proper dilution of disinfectant and contact time. Use dilute bleach (1/4 cup bleach in 1 gal water) or EPA-approved disinfectant. Develop a routine schedule for cleaning and disinfection of showers. Provide a separate kitchen space for eating.

Table 1. Adapted methods to prevent MRSA infection
(Table 1 reference – “MRSA in Pork Production Shower Facilities: An intervention to Reduce Occupational Exposure.” Journal of Agricultural Safety and Health, KR Leedom Larson, EA Wagstrom, KJ Donham, AL Harper, BM Hanson, MH Male, TC Smith, 18(1) 5-9, 2012.

repeat the sampling to see if a difference had been made. She found that 14 percent of the shower room samples that were LA-MRSA positive before the sanitizing protocol were negative afterwards. However, 8 percent of the samples that were negative prior to protocol became positive, and the remainder remained unchanged.

Our interpretation of this study is that the protocol is at least partially effective. We did not conduct the cleaning ourselves and relied on workers and managers of the cooperating producers to conduct the sanitizing protocol as directed. Therefore, we do not know how well and how consistent the protocols were performed. However, the protocol we established is a good one and if conducted well and routinely, could make it less likely that LA-MRSA will live and grow in the shower facilities. Further, there are likely other potentially hazardous organisms that may live in shower rooms and this protocol also will help to retard those organisms.

In summary, we do not know the importance of LA-MRSA in the pig and pig producer population in the U.S. However, this organism accounts for about 20 percent of the human MRSA infections in the Netherlands. Microbes are very successful organisms and were on this earth long before humans, and may be here long after us. In the meantime, we need to learn to live with them. We must be aware of their potential animal, worker and public health risks. We need to be preemptive to prevent problems before they become serious. Please consider the sanitary protocol above. Make it part of your biosecurity protocol. It won't hurt anything, and just might prevent LA-MRSA and any other number of bacterial infections that want to do us harm.



Butler Co. Pork Producers donate to 'Homes for Haiti' project, issue challenge

Butler County hog farmers are challenging the pork industry to come to the aid of the people of Haiti.

A massive 2010 earthquake left 1.6 million Haitians homeless and the "Special Delivery. Homes. Help. Hope. For Haiti" campaign is trying to raise the funds to provide Iowa-built homes for many of the 600,000 people still living under tarps and in tent cities. Iowa Lt. Gov. Kim Reynolds and Agriculture Secretary Bill Northey are campaign co-chairs.

Coordinated by the Iowa Soybean Association's Iowa Food & Family Project and the Iowa-based Global Compassion Network, the campaign seeks to raise funds to deliver 48 SafeTHomes to the Village of Hope in Les Cayes, Haiti, by June 1. Manufactured by Sukup Manufacturing of Sheffield, the grain bin-like structures cost \$5,700 each.

The Butler County Pork Producers are donating \$1,000 to the "Special Delivery" campaign and have issued a challenge to Iowa pork producers and others across the U.S. to contribute to the effort.

"This is a good program and a way to help needy people," said Butler County Pork Producers President Kent Debner, a producer from Greene. "We're a compassionate people and when we see a need, we like to pitch in and help. We'd like to see some or all of the other counties match our donation."

Each SafeTHome can provide shelter for up to 10 people. The circular units are 18-feet in diameter, 100 percent termite, fire and waterproof, can withstand 130 mph winds and be assembled on-site with simple hand tools. SafeTHomes are built with a double heat shield roof to deflect heat and with screened-in lockable windows and door.

The Village of Hope was established last year to offer transitional housing to families displaced by the earthquake. The five-acre village can accommodate up to 50 SafeTHomes and 10 homes have already been built. Donations also are being accepted to cover costs of transporting the homes and concrete to secure each unit.

"Special Delivery" was launched in December and about 30 SafeTHomes have been pledged to date. Donations can be made to the Global Compassion Network online at iowafoodandfamily.com or by sending checks payable to "Global Compassion Network" to: GCN, Attn: Special Delivery, 1066 440th St., Linn Grove, IA 50133.

The U.S. pork industry, including the Iowa Pork Producers Association, has a long history of coming to the aid of victims of local and international natural disasters, most recently donating several hundred thousand dollars to last year's earthquake and tsunami relief effort in Japan.

The Iowa Pork Producers Association is a participating sponsor in the Iowa Food & Family Project and supports the "Special Delivery" campaign.



The Village of Hope in Haiti.

All Around Iowa

One of the reasons the Iowa pork industry is so successful is because of the promotional work done by many of the county pork producer groups throughout the year. Here is a summary of what the county groups have been doing to promote pork and the pork industry.



Black Hawk County



IPPA Board member Brenda Schmitt and her husband, Norman, helped at the Northeast Iowa Home Show in Waterloo in February.



Black Hawk County Pork Producers President Ben Sorensen (left) and Ben Volding, both of Cedar Falls, were among those grilling pork for the Northeast Iowa Home Show in Waterloo in February

The Northeast Iowa Home Show was held in Waterloo at the Five Sullivan Brothers Convention Center in February and the Black Hawk County Pork Producers were actively promoting pork at the three-day event. Producers from Bremer, Buchanan, Chickasaw and Floyd counties also participated and over the course of the show, grilled and served more than 600 pounds of pork loin samples from the show booth. Producer volunteers also distributed information throughout the show and answered consumers' questions about pork production and preparation. The Black Hawk County producers have participated in the show for more than 25 years.



We always welcome receiving information and photos of your events and activities. You can send information to the editor at:

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Phone: (800) 372-7675

NPPC inducts Iowa swine educator into Hall of Fame

The retired manager of the Iowa State University Swine Teaching Farm is the newest member of the National Pork Producers Council's Hall of Fame.

Allen Christian, also a pork producer from Ames, was inducted into the Hall of Fame for his outstanding contributions to the U.S. pork industry during NPPC's annual business meeting – the National Pork Industry Forum – held in Denver March 1-3.

“Al was and still is a valuable champion for the U.S. pork industry,” said NPPC President R.C. Hunt, a pork producer from Wilson, N.C. “His leadership and mentoring of young people for an improved swine industry has been invaluable. NPPC is pleased to induct him into its Hall of Fame.”

Christian, who acquired a drive to improve pigs from his parents, Francis and Brunetta, was responsible for the success of the ISU hog herd for more than 50 years. The farm now bears his name – the Allen E. Christian Swine Teaching Farm. As a teacher and mentor there, he imparted skills and knowledge to his students well beyond any curriculum. Many of his former charges have become pork industry leaders.

In addition to his vocation as an educator, Al was a pig breeder and judge. His influence on the purebred swine industry has been felt across the country and internationally, and he often would counsel producers, sharing his wisdom with friends and competitors alike to improve the pork industry. Although his roots were in the purebred industry, he maintained and nurtured an interest in all facets of pig breeding.



Al's contributions have affected not only pork production around the world but the people who raise pigs, the groups advocating for the pork industry and the university where he dedicated his life's work. From the now-named, came one of the most positive influences on the pork industry in history.



2011 NPPC President Doug Wolf presents a plaque to Al Christian, the newest member of the NPPC Hall of Fame.



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News from the National Pork Producers Council

NPPC elects new officers, board members

The National Pork Producers Council, at its annual business meeting – the National Pork Industry Forum – held in Denver March 1-3, elected new officers and members to its board of directors.

Taking over as president of the organization is R.C. Hunt, a producer from Wilson, N.C. Randy Spronk, a producer from Edgerton, Minn., was elevated to president-elect and Dr. Howard Hill, a producer and veterinarian from Cambridge, Iowa, was elected to the vice president's position. Each was elected for a one-year term.

Re-elected to the board for three-year terms in the producer category were Hill; James Heimerl from Johnstown, Ohio; Bill Kessler from Mexico, Mo.; and E. Ray Summerlin from Dunn, N.C.

"We have excellent leadership in R.C., Randy and Howard and quality, dedicated industry representatives in the new board members who were elected," said NPPC CEO Neil Dierks. "I know that all of them will work diligently and tirelessly on behalf of America's pork producers."

In addition to the newly elected and re-elected officers and board members, continuing as NPPC directors are: Gary Asay from Osco, Ill.; Mark Legan from Coatesville, Ind.; Larry Liepold from Okabena, Minn.; Bill Luckey from Columbus, Neb.; Dr. Ron Prestage from Camden, S.C.; and John Weber from Dysart, Iowa. Al Deutsch, who works for Automated Production Systems, remains as the allied industry representative, and Pat Schwab, with Hormel Foods, remains as the packer representative. Doug Wolf, owner of Wolf L & G Farms LLC in Lancaster, Wis., will serve on the board as immediate past president.

Producers Dave Moody from Nevada, Iowa, and Kraig Westerbeek from Warsaw, N.C., were elected for two-year terms to NPPC's Nominating Committee, which reviews the credentials of candidates for the organization's board of directors.

Opposition to allowing Canada in TPP negotiations explained

NPPC explained its opposition to Canada's inclusion in the Trans-Pacific Partnership (TPP) trade negotiations in a March letter to Congress.

In the letter, NPPC President R.C. Hunt explained that U.S. pork exports have been adversely affected by the Canadian government's current hog and pork subsidy programs for Canadian producers. The subsidies are in violation of World Trade Organization rules and a U.S. countervailing duty law.

According to analysis by Iowa State University economist Dermot Hayes, within 10 years of the implementation of Canada's new Ontario Risk Management Program (RMP), which offers income supplementation to Canadian pork producers, U.S. pork production value could decrease by \$162 million and 1,300 U.S. jobs may be eliminated.

The RMP is just one of the Canadian support programs that have a substantial negative impact on U.S. pork producers.

Repeal of Canada's provincial and federal hog and pork support programs must be part of the Obama administration's assessment of Canada's eligibility to join the TPP negotiations, NPPC said. The organization will remain opposed to Canada's inclusion in the TPP until the country eliminates its pork industry subsidies.

Groups want comprehensive U.S.-E.U. FTA

An ad hoc coalition of 40 food and agricultural organizations, led by NPPC, in a letter sent March 21 to the Obama administration and Congress expressed concern that a proposed free trade agreement between the United States and the European Union might fall short of long-established U.S. objectives for trade pacts.

"Some non-agricultural members of the business community have suggested that a U.S.-E.U. FTA

negotiation should not be pursued as a 'single undertaking' with success in one area dependent on success in all the others," said NPPC President R.C. Hunt, a pork producer from Wilson, N.C. "The agriculture community, however, believes that, rather than creating a high-standard 21st century trade agreement that is central to the administration's trade policy efforts, approaches other than a single undertaking would assure the perpetuation of trade barriers to many U.S. products and sectors, including agriculture."

"The E.U.'s free trade deals with other countries do not meet the high standards of U.S. trade agreements," added Nicholas Giordano, NPPC's vice president and counsel for international affairs, "and we doubt that the E.U. would ever agree to open its market to agricultural commodities unless it was obliged to do so as part of a comprehensive trade agreement."

Had it embarked on any of its existing FTAs using the approach being suggested by some for an agreement with the E.U., the United States would not have in place the comprehensive agreements it has today, according to the coalition letter, and the administration would not be pointing to the ongoing Trans-Pacific Partnership (TPP) trade talks as the model for all future agreements.

"The United States is right to insist that the three countries seeking to join the TPP talks – Canada, Japan and Mexico – agree to meet the same TPP standards as the existing members, and if the E.U. were to ask to join the TPP, it should have to meet them as well," said Giordano. "So a new agreement with the E.U. should be no different."

The coalition letter makes clear that the removal of unjustifiable E.U. sanitary and phytosanitary restrictions on U.S. food and agricultural products would have to be an important part of the overall goal of improving the bilateral U.S.-E.U. relationship. The letter also points out that keeping agriculture in trade deals is a way for governments around the world to help keep the price of food affordable. "We need to see this as the critical national security issue that it surely is," the agricultural groups stressed.

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Negotiate for fair trade (import/export)		
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Enhance domestic and global demand		
Provide producer information and education		
Funding	\$0.10/\$100	\$0.40/\$100

Your voluntary investment is NPPC's primary source of funding; Checkoff dollars cannot be used for public policy funding.

The National Pork Producers Council (NPPC) conducts public policy outreach on behalf of its 44 affiliated state association members enhancing



opportunities for the success of U.S. pork producers and other industry stakeholders by establishing the U.S. pork industry as a consistent and responsible supplier of high quality pork to the domestic and world market.

NPPC is primarily funded through the Strategic Investment Program, a voluntary producer investment of \$.10 per \$100 of value that funds state and national public policy and regulatory programs on behalf of U.S. pork producers.

For more information on NPPC, visit www.nppc.org.

News from the National Pork Board



Checkoff to support Fair Oaks Pig Adventure

The National Pork Board has agreed to donate \$1 million to the proposed Fair Oaks Pig Adventure Center in Indiana, with a second \$1 million donation contingent on private fund-raising of \$7.6 million.

The board vote occurred at its meeting prior to the start of the National Pork Industry Forum in Denver, March 1-3.

The goal of the project is to allow consumers to see first-hand the way pigs are being raised in a modern barn. The project is to be built on land adjacent to I-65, about an hour from downtown Chicago. Plans call for a working 2,400-head sow farm built to allow visitors to view all aspects of production from an enclosed walkway above, and a separate education center equipped with exhibits and other educational tools.

Estimated total cost of the project is \$9.6 million. Belstra Milling, an Indiana pork producer and one of the major supporters of the project, has said it will assume all costs for the working sow barn. Private funds are being sought for the visitor and education features.

Funds for the National Pork Board's donation will come from the Pork Checkoff. Board members stipulated that its donation be used for the education center part of the project, keeping with its mission.

Michael Platt, executive director of the Indiana Pork Producer Association and another major supporter of the project, said future plans call for making the sow barn the focal point of a distance-learning project that would allow students from around the country who have little access to farms to learn about modern food production. Platt said supporters are talking to potential funders of the distance learning effort. The Indiana pork organization has committed \$250,000 toward the center.

Platt said construction of the sow barn is scheduled to begin this spring.

Pork Act delegates approve board directives

Pork Act Delegates, meeting at the 2012 National Pork Industry Forum, approved four non-binding directives for the National Pork Board.

The board was directed to improve the Pork Quality Assurance® Plus program by adding a test to the certification process, an online option for certification by incorporating the handling portion of the Transport Quality Assurance program and curriculum related strictly to barn workers.

Delegates also requested that the board carefully consider both science and consumer confidence when making decisions affecting pork production methods and the marketability of pork products.

Cooperating with all segments of the food chain to develop workable sustainability guidelines that take into account food security, economic, ethical and environmental issues was another directive.

Finally, the board was directed to conduct additional research that optimizes sow housing types and enables producers to make informed sow housing decisions; provide producers with the information and education they need to implement responsible sow housing on their farms; and ensure that customers understand the animal well-being, environmental and producer sustainability consequences of their marketing decisions.

Checkoff research looks at top reasons producers cull sows

The U.S. sow herd experiences a greater than 50 percent replacement rate annually, an average parity at culling of 3.5 to 3.8 and fewer than 40 pigs produced during a sow's lifetime, according to Ken Stalder, an Iowa State

University animal science professor, who has reviewed available databases.

The five most common reasons sows leave the herd are reproductive failure, feet and leg soundness, age, mortality and post-weaning issues.

While reproductive failure tops the list of reasons that sows are culled, recent Checkoff-funded research by Stalder suggests that 86 percent of females are culled for this reason although their reproductive tracts appeared normal at harvest. Taken together, this indicates that when sows are being culled for reproductive failure, there is actually an underlying factor.

Feet and leg soundness is the second-most identifiable reason why sows leave the breeding herd, said Stalder, adding that the scope of the problems related to soundness issues is probably underestimated.

Pork producers need to make sure that they are properly identifying the real cause of problems rather than the latest symptom of a much broader problem. The Pork Checkoff offers education materials, such as a heat detection poster and a feet and leg soundness poster, to help employees improve their livestock management skills, which in turn will help improve sow lifetime productivity.

Pork receives key designation

Pork has received more high marks for its nutritional value.

In January, the American Heart Association certified pork tenderloin as a heart-healthy food and gave it the trusted Heart-Check mark designation as an extra lean meat.

This certification means that pork tenderloin has been screened and verified by the AHA and the Heart-Check mark can be displayed on pork tenderloin package labels to help consumers make heart-healthy food choices in their grocery stores.

For more information about the AHA Heart-Check mark, go to www.heartcheckmark.org.

The National Pork Board has responsibility for Checkoff-funded research, promotion and consumer information projects and for communicating with pork producers and the public. Through a legislative national Pork Checkoff, pork producers invest \$0.40 for each \$100 value of hogs sold. The Pork Checkoff funds national and state programs in advertising, consumer information, retail and foodservice marketing, export market promotion, production improvement, technology, swine health, pork safety and environmental management. For information on Checkoff-funded programs, pork producers can call the Pork Checkoff Service Center at (800) 456-7675 or check the Internet at www.pork.org.

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Coalition to Support Iowa's Farmers News and Notes



Rose Koester

Summer intern named

The Coalition to Support Iowa's Farmers has enhanced its service to Iowa's livestock and poultry farmers by naming Rose Koester as summer intern.

Beginning May 7, Koester will assist the organization by coordinating farmer and ag student education and outreach activities. She also will assist with the day-to-day operations of the organization, including promoting and conducting open houses and other special events.

A junior at Iowa State University, Koester is majoring in animal science and has been actively involved in the livestock industry, particularly through Block and Bridle. She grew up on

a diversified grain and livestock farm near Gladbrook.

"I'm extremely excited to be part of the Coalition team and to continue its service to farmers. I look forward to meeting and working with farm families around the state who go to great lengths to care for their livestock and the environment every day," Koester says.

CSIF is a non-profit organization that assists livestock farmers who want help interpreting rules and regulations, guidance on good site locations for barns, counsel on enhancing neighbor relations and tips on how to

protect the environment at no cost. It does not develop policy, lobby or charge for its services.

This positive, solutions-based approach to helping livestock farmers grow is a collaborative effort involving the Iowa Cattlemen's Association, Iowa Corn Growers Association, Iowa Farm Bureau, Iowa Pork Producers Association, Iowa Soybean Association, Iowa Turkey Federation and the Midwest Dairy Association.

Families wanting confidential assistance in growing their livestock farms responsibly and successfully are encouraged to contact CSIF at (800) 932-2436 or visit www.supportfarmers.com.

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Pork

Recipes

Herb-cured Grilled Pork Roast

3-4 pound boneless pork loin roast
4 quarts water
1/2 cup brown sugar
1/4 cup salt
10 peppercorns
5 juniper berries
5 bay leaves
2 tablespoons fennel seed
1 cup mixed fresh herbs,
(rosemary, thyme, sage)
Peel of one orange



Nutrition Facts
Calories: 145 calories
Protein: 25 grams
Fat: 5 grams
Sodium: 550 milligrams
Cholesterol: 60 milligrams
Saturated Fat: 1 grams
Carbohydrates: 21 grams

In large saucepan, combine water and all seasonings; bring to a boil. Let brine mixture cool to room temperature. Place pork roast in large (2-gallon) self-sealing plastic bag; pour cooled brine over; seal bag and place in large bowl or on a rimmed cookie sheet and place in refrigerator for 2-3 days. Remove pork from brine (discard brine) and place on medium-hot grill over indirect heat for 1 to 1 1/4 hours, (20 minutes per pound) until internal temperature on a thermometer reads 145 degrees F. Remove roast from heat; let rest about 10 minutes before slicing to serve. Serves 6, with leftovers.

Cajun Ribs

4 pounds pork back ribs
2 tablespoons paprika
2 teaspoons salt
2 teaspoons onion powder
2 teaspoons cayenne
1 1/2 teaspoons white pepper
1/2 teaspoon black pepper
1 teaspoon dried thyme leaves
1 teaspoon oregano leaves

Cut ribs into serving-size pieces. Combine seasonings together well and rub on all surfaces of ribs. Place ribs on covered grill over indirect heat and cook for 1 1/2 hours, turning every 20-30 minutes. Serves 4.



Nutrition Facts
Calories: 790 calories
Protein: 51 grams
Fat: 62 grams
Sodium: 1370 milligrams
Cholesterol: 245 milligrams
Saturated Fat: 23 grams
Carbohydrates: 4 grams
Fiber: 2 grams



Buffalo Pork Skewers with Blue Cheese Sauce

Nutrition Facts
Calories: 160 calories
Protein: 24 grams
Fat: 7 grams
Sodium: 150 milligrams
Cholesterol: 85 milligrams
Saturated Fat: 4 grams
Carbohydrates: 2 grams

1 1/2 pounds pork tenderloin, cut into 1-inch cubes
Oil Spray
2 tablespoons unsalted butter, melted
1/4 cup hot sauce, such as Tabasco, divided
6 ribs celery, cut crosswise in halves or thirds, then lengthwise into sticks

Blue Cheese Sauce:

2/3 cup blue cheese, crumbled
1/2 cup mayonnaise
1/2 cup sour cream
2 tablespoons milk, (low-fat or nonfat is okay)
Salt

Preheat broiler and arrange a rack 4 inches from the heat. Spray a large rimmed baking sheet with cooking oil. Meanwhile, in a medium bowl, combine the blue cheese, mayonnaise, sour cream, and milk. Season with salt and set aside. In another small bowl, combine the butter and 2 tablespoons of the hot sauce. Set both mixtures aside. In a large bowl, combine the pork and remaining 2 tablespoons of hot sauce. Season generously with salt. Thread the pork onto skewers and arrange on prepared baking sheet. Broil for 4 minutes. Turn and broil until tender, 4 to 5 minutes. Remove pork from broiler and let rest at least 3 minutes. While pork is resting, brush both sides with the butter mixture. Serve the skewers and celery sticks with the blue cheese sauce on the side. *Note: Instead of making the blue cheese sauce from scratch, you can purchase ready-made blue cheese dressing. Yield: 6 servings.

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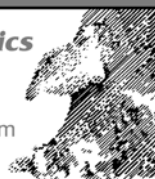
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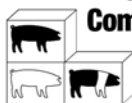
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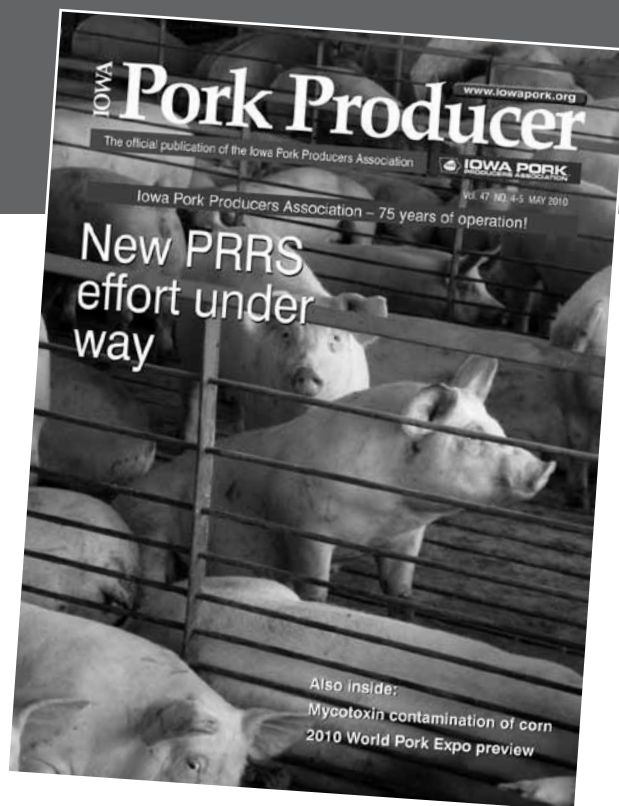
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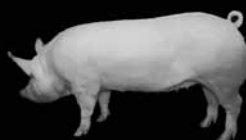
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